



BUFFET SALAD

Smoked vendace, potato and egg salad • L, G

Chicken and pasta salad with mild chili • M

Beetroot and blue cheese salad • L, G

Kvinoa, cherry tomato and cucumber salad • M, G

Mixed green salad • M, G

Roasted nuts and seeds • M, G

Lemon vinaigrette and house salad dressing • M, G

House bread selection and herbed butter board • L

AS DESSERT

Oat crumble with baked apples,
vanilla ice cream and caramel sauce • L, G

€31,50/person

Coffee €3,00/person

For min. of 15 persons

L= laktoositon • M = maidoton • G = gluteeniton



BUFFET COCKTAIL

Malt bread bites with cold smoked salmon • L

Crostini with sun-dried tomato and mozzarella • L

Rye bread buttons with salted nut and ham mousse • L

Salad cheese and spinach pies • L

Generous assortment of cut fruits • M, G

Trifle with chocolate and berries • L

€32,50/person

Coffee €3,00/person

For min. of 15 persons

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BUFFET VEGAN

as starter

- Marinated melons with rucola • M, G
- Tomato, onion and basil salad with roasted chickpea • M, G
- Pesto-pasta salad • M
- Rye bread chips with Cavi-art mousse • M, G
- Marinated seasons vegetables • M, G
- Mixed green salad • M, G
- Roasted nuts and seeds • M, G
- Herb oil and house salad dressing • M, G
- House bread and spread selection • L

as main

- Cold smoked tofu and eggplant with mushroom sauce • M, G
- Fried butternut pumpkin, yellow carrot and kale • M, G
- Roasted potato and sunflower seed tahini • M, G

as dessert

- Chocolate mousse cake and red currant compote • M, G

€39,50/person

Coffee €3,00/person

For min. of 20 persons

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BUFFERANTA

as starter

- Local smoked vendace mousse with malt bread • L
- Apple-beetroot salad • M, G
- Pesto-pastasalad • M
- Yoghurt dressing marinated cauliflower with roasted pumpkin seeds • L, G
- Fennel pickled cucumber and tarragon pickled carrots • M, G
- Cherry tomatoes and marinated red onion • M, G
- Mixed green salad • M, G
- Roasted nuts and seeds • M, G
- Lemon vinaigrette and house salad dressing • M, G
- House bread and spread selection • L

as main CHOOSE

- Baked salmon with creme fraiche and spinach • L, G
- or
- Fried chicken with apple and thyme sauce • L, G (FI)
- or
- Tender pork roast with dark cherry sauce • L, G
- or
- Vegetable-filled samosa dumplings with black garlic mayonnaise • M, VEG

SIDE DISHES

- Fried zucchini, butternut pumpkin and kale • M, G
- Brown butter roasted potatoes • L, G

as DESSERT

- Lemon tiramisu with raspberry compote • L

One main course €41,00/person
Two main courses €46,00/person
Three main courses €51,00/person

Coffee €3,00/person

For min. of 20 persons

L= lactose free • M = dairy free • G = gluten free • FI = finnish meat



BUFFER ALBA

as starter

Herring "caviar" deviled rye chips • M, G

Salmon & lime & tomato salsa • M, G

Roasted pork fillet slices (FI) with Rotisseur-mustard sauce • L, G

Caesar salad • L

Kvinoa, cherry tomato and cucumber salad • M, G

Butternut pumpkin salad • L, G

Mixed green salad • M, G

Roasted nuts and seeds • M, G

Raspberry vinaigrette and house salad dressing • M, G

House bread and spread selection • L

as main

Glow fried whitefish and fennel, carrot and white wine jam • L, G
and

Over night roasted brisket (FI) with lingonberry-red wine sauce • L, G

Potato casserole with cheese • L, G and roasted vegetables of the season • M, G

as dessert

Blueberry and white cocolate cream cheese cake • L, G

€55,00/person

Coffee €3,00/person

For min. of 20 persons

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